

Marie Saba

from my kitchen to yours

Sicilian Meatballs

Makes about 20 large meatballs

Ingredients:

For the Sauce:

- 2 Tablespoons extra virgin olive oil
- 1 small white onion, diced
- 8 cups canned peeled tomatoes, pureed
- 2 carrots, peeled and halved
- 1/4 cup roughly chopped basil
- Salt and pepper

For the Meatballs:

- 3 lbs. ground beef
- Extra virgin olive oil
- 6 cloves garlic, peeled and minced
- 1 1/2 cup Italian-seasoned breadcrumbs
- 2 eggs
- 6 oz. tomato paste
- 1/2 cup grated Parmesano Reggiano cheese, plus more for serving
- 1/2 cup grated Pecorino Romano cheese
- 1 cup golden raisins
- 3 Tablespoons sugar
- 1/4 cup roughly chopped basil



Instructions:

1. In a large Dutch oven, heat the olive oil over medium heat. Add onions and cook until translucent, about 3-4 minutes. Add pureed tomatoes, carrots, basil, salt and pepper. Bring to a boil over medium high heat, then reduce to simmer. Simmer while making meatballs, about 20 minutes.

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2. Place beef in a large bowl. In a small saucepan, heat 1 Tablespoon olive oil over medium heat. Add minced garlic and cook just until fragrant. Add garlic and remaining oil to bowl with beef. Add breadcrumbs, eggs, tomato, paste, both cheeses, golden raisins, sugar and basil. Using clean hands, mix until well combined.
3. In a large skillet, add enough olive oil to coat the bottom of the pan and heat over medium heat. Form meatballs (about the size of a large golf ball) and add to the skillet. Cook until browned; flip, and cook a second side until browned.
4. Transfer browned meatballs to the pot with the marinara sauce and simmer for 30 to 45 minutes, until meatballs are cooked through.
5. Top with freshly grated Parmesano Reggiano and enjoy!